
BBQ Rack of Ribs

2 racks of Pork Spare Ribs

4 ears of fresh corn, in husk with silk hanging out - silk should be nearly all black

8 stalks of whole carrots

8 stone-ground, whole grain wheat rolls

Garden salad for 4

Mike's Red Spice BBQ Rub

Apple Cider vinegar

Lemon juice

Prepare ribs:

- **Place racks in a large pan and lay flat, bone side up. Note: bone side is side with mostly white fascia (called 'the skirt') and void of red meat, the "underside" of the rack. Carefully remove the skirt by using a knife and pulling it as you separate it from the bones.**
- **Mix Mike's Red Spice BBQ baste according to directions on the back of the bag. Add two tablespoons lemon juice to baste. Stir with small whisk or basting brush until rub is thoroughly dissolved - about 2 or 3 minutes. Dip brush into basting sauce and brush heavily on bone side of ribs. Turn ribs to meat side up and baste heavily, distributing the peppercorns in the rub evenly across rack. Cover pan with aluminum foil and set aside for 30 minutes to marinate.**

Prepare vegetables:

- **Place corn in husks, silk end down in a large pan and cover with water. Set aside for 30 minutes to soak. Cut stalks off the carrots and snip the root end off. Scrub under cold water wash and set aside, drained.**
- **After the 30 minute marinate time has passed for the ribs to marinate, heat the grill to 300°. Turn the flame to low and place the corn and carrots on the lowest cooking grate. Put the corn in the center and circle with the carrots. Close the lid and allow to cook covered for 7 minutes. Turn the carrots and lower the lid for another 7 minutes. Turn the corn and place the carrots on the grate farthest away from the flame (top). Cover for another 7 minutes. After the 21 minute process, place corn on the top grate that holds the carrots.**

Place the ribs, bone side to flame (down), on the lowest grate, center of grill, and turn the flame to medium and keep it between 250° to 300°.

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- **Close the lid and make another bowl of BBQ baste and rinse the pan that held the ribs. After 15* minutes, baste the meat side that is up, lightly with the basting sauce. Cover for another 15* minutes.**
 - **Turn ribs to meat side down and cover for another 15* minutes. Turn again and cook another 15* minutes.**
 - **Ribs are cooked thoroughly when bone side is golden to dark brown and hot to the touch, and meat side is dark red but not burned. Also, when lifted by tongs grasping one end of the rack, when done, the ribs will not bend.**

Remove vegetables - don't allow the carrots to burn; burned or blackened husks on the corn will not harm the corn if not burned through the husks.

Remove meat and return to the rinsed pan and take them to the kitchen. Set ribs aside, uncovered and prepare salad and rolls. When ready, slice ribs between bones to make two- to four-rib servings.

Remove husks from corn and cut the stalk away and clean the silk from the other end under running water.

Serve carrots and corn whole.

If, after tasting the ribs, you must use a BBQ sauce, use Mike's all natural Hickory Pit BBQ for a sweet spicy flavor, or use Mike's all natural Memphis Mesquite if you want a non-sweet, spicy sauce more consistent in flavor with the Mike's Red Spice BBQ Rub used on the ribs.

Serves 4.

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